

# THE OXFORD COURIER

VOLUME 90.

SOUTH PARIS, MAINE, TUESDAY, SEPTEMBER 11, 1923.

NUMBER 37

**HARRISON & PARK,**  
Attorneys at Law,  
SOUTH PARIS, MAINE.  
ARTHUR H. HARRISON, RICHARD C. PARK.  
Licensed Auctioneer,  
SOUTH PARIS, MAINE.  
Tuna Moderator.

**J. Hastings Bean**  
Dealer in Real Estate,  
SOUTH PARIS, ME.  
**EARLE C. LEWIS**  
Chiropractor  
Palmer Graduate  
Mon. Wed. and Fri. 4 to 5 P. M.  
12 Main St., So. Paris, Phone 217-4.

**MOTHER'S SANITARIUM**  
AND  
Maternity Hospital  
High Street, West Paris.  
Conscientious, efficient care, health  
advice, modern equipment, large ve-  
stibule, shade trees, own dairy and  
kitchen and vegetable garden, fruit, etc.  
Conductance cases \$25.00 a week.

**ANNA B. PERKINS, H. N.**  
SUPERINTENDENT.  
Tel. 1-2, West Paris.

**PUBLIC GAR.**  
Call any time 9-3  
**J. L. WILSON, JR.**  
South Paris, Maine.

**L. S. BILLINGS**  
MANUFACTURER OF AND DEALER IN  
Best Cedar and Spruce Clap-  
boards, New Brunswick Cedar  
shingles, North Carolina Pine  
flooring, and Sheathing.  
Roofing, Wall Board,  
Apple Barrel Heads, and  
LUMBER OF ALL KINDS  
South Paris, - Maine.

**A GOOD SUPPLY OF**  
**ON HAND**  
This kind of work promptly at-  
tended to.  
**L. M. Longley & Son,**  
Norway, Maine.  
Tel. 215-2.

**Monumental Works**  
MAURICE PETERS, Prop.  
33 Myrtle Street.  
All kinds cemetery work prompt-  
ly attended to. Lettering, resetting  
and cleaning monuments.

**Vacuum Cleaners**  
Washing Machines  
and other Electric Appliances  
make household duties easier.  
For information  
**Hill's Electric Shop**  
R. W. HILL, Proprietor  
555 FELLOWS BLOCK  
Tel. 180-2, South Paris, Me.

**PARIS HILL**  
Highest Village in Maine.  
Estate Two Acres.  
Colonial house 11 rooms, bath,  
garage, never failing well, town  
water, stable, a car and two horses.  
\$6,500. Worth \$10,000.  
OTHER ATTRACTIVE ESTATES  
\$2700 upward.  
Fully furnished. Quick action  
necessary.  
Further particulars inquire  
**GEORGE QUINBY or**  
**J. MURRAY QUINBY,**  
Hubbard House, Paris Hill.

**Sanitary Plumbing.**  
**W. H. CRIPPS**  
Exact prices quoted for com-  
plete installation.  
Jobbing promptly attended to  
**Heating! Ventilating!**  
**Plumbing!**  
Phone 277-3, 14 Pine Street  
South Paris.

**Guaranteed to**  
**End Your Coughs**  
Pulmocin Cough Tablets are absolutely guar-  
anteed to end your coughs and soothe your  
throat. The action is immediate and the  
cough is relieved in 15 to 30 minutes. It  
is the only cough remedy that is guaranteed  
to end your coughs. A trial will convince  
you.

**CHAS. H. HOWARD CO.,**  
SOUTH PARIS, MAINE.

**PERLEY F. RIPLEY, JR.,**  
LESLIE L. MASON, VICE-PRES.  
J. HASTINGS BEAN, SEC.  
IRVING C. BARROWS, TREAS.

**Pay by Check Only**  
Open a personal checking account and  
pay all bills by check. An endorsed check is  
as good as a receipt. Currency carried in the  
pocket will surely be spent, and may be lost.  
Not so, if you carry a check book.

**PARIS TRUST CO.**  
South Paris, Maine.  
Pays Interest on Savings Accounts.

**HILLS**  
Registered and  
**Optometrist and Optician**  
Eyes examined, glasses fitted, adjusted and repaired. Thirty-four years fitting  
glasses in Norway. We can duplicate your broken lens no matter who fitted you.  
Did you ever stop to think that a first class Optician, Optometrist, or Oculist  
will not have to travel from town to town, house to house, fitting glasses? Oculist  
no chance on your eyes. See me about your eyes—it's the wise thing to do.  
Office Hours: 8:30 to 12:00—1:30 to 5 P. M. Monday and Saturday evenings.  
Other hours by appointment. Office phone 120-2; Residence phone 207-3.

**Opera House Block, Norway, Maine.**  
Look for the "Clock in the steeple."

**Definite Directions.**  
Your Will, carefully planned and written with the assistance  
of your attorney, will contain definite directions regarding the dis-  
position of your property. A trustworthy Executor will be named,  
perhaps also, a Trustee. Nothing will be left to chance.

As Executor and Trustee of your estate, we will carefully  
follow out your written directions. Every duty you have entrusted  
to us will be performed at the right time and in the right way. As  
far as it is within our power your purposes will be fulfilled.

**Have an attorney write your**  
**Will. Arrange to have this**  
**Bank execute it.**

**THE NORWAY NATIONAL BANK**  
Oldest and Strongest National Bank  
in Oxford County  
Norway, - Maine

**NEW LINE OF**  
**Velvet Hats**  
Double Mesh Hair Nets, 3 for 25c.

**Linen Handkerchiefs**  
Millinery and Specialty Shop  
**BANA I. BEEDE, Prop.**  
Tel. 292-2 South Paris, Maine

**DODGE BROTHERS**  
ANNOUNCE  
Important improvements  
in the appearance and riding  
comfort of their motor cars.

**COLE & CLIFFORD**  
South Paris, Maine

**Pure Cider Vinegar**  
We have several hundred gallons of Cider  
Vinegar just right for pickling. It's all native  
vinegar and the proper strength.  
Then we have the Jars and the Spices to  
use with it.

**N. Dayton Bolster Co.**  
SOUTH PARIS, MAINE.

**NESCO PERFECT**  
OIL COOK STOVE  
Quick Cooking  
Easy Kitchen  
Cool. Kitchen  
No Smoke—No Odor  
Economical  
25 hours of one  
gallon of oil.  
Come in for Demonstration

**N. A. CUMMINGS,**  
Paris Hill.  
225 acres, 45 acres tillage, pasture  
for 25 cows, 300 bearing apple trees,  
good sugar orchard with full equip-  
ment, 8 room, one story house, barn  
40x60 with basement, will tie 20  
cows, hay and house cemented, 25  
acres of hard wood, lots of growing  
pine, smooth fields, can be worked  
with tractor, cuts 65 tons of hay,  
2-4 miles from railroad station.  
The owner desires to make sale at  
once. For price and terms inquire of  
L. A. BROOKS,  
Real Estate Dealer, Office at Market  
Square, South Paris, Me.  
1st

**Mr. Chauffeur,**  
STOP!  
What was that awful crash? Oh!  
nothing but the retail price of Exide  
Batteries. They are most as cheap  
as a recharge now.

**ALLEN'S**  
BATTERY SERVICE STATION,  
Skillsing Avenue, South Paris.  
Tel. 278-2.

**State of Maine.**  
To all persons interested in either of the estates  
hereinafter named:  
At a Probate Court, held at Bangor, in and  
for the County of Penobscot, on the 27th  
day of August, in the year of our Lord  
1923, the following matters having been  
presented for the settlement of said  
estates, to-wit: The estate of George W.  
Allen, deceased, and the estate of  
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**AMONG THE FARMERS.**  
"BIRD'S EYE VIEW."  
-Oxford County Fair.

**South Paris.**  
Mrs. Nellie Brickett, who has been spending  
a few days in Portland.  
Ernest Crockett was in Portland on  
Monday and Tuesday.  
Mr. and Mrs. Leroy Titus were in  
Portland the first of last week.

**South Paris.**  
Mrs. Helen Tyler of West Bethel  
visited her daughter, Mrs. Blon Brown, in  
this village last week.  
Mr. and Mrs. Henry Williams of  
Heron were guests of Mr. and  
Mrs. Thomas Oleg last week.

**South Paris.**  
The stable at the Fred C. Graves & Co.  
store, located on Western Avenue  
is being converted into a tenement.  
Mrs. George Waterhouse of Wood-  
stock, who has been visiting her  
daughter, Mrs. N. H. is visiting her  
son, Mrs. Sarah Cummings, for a  
while.

**South Paris.**  
Shaw's Orchestra will play to-night for  
a dance in West Poland Grange Hall,  
and on Tuesday, Sept. 18, at the  
West Bethel Grange hall after dinner  
and evening.

**South Paris.**  
At the auction of the Mrs. Carrie  
Brickett, late of C. W. Bowker's, on  
Wednesday, the home place was sold  
to Frank A. Briggs, Mrs. Briggs' son, for  
\$400, and the wood lot to L. A. Brooks  
for \$500.

**South Paris.**  
The Underwood Typewriter Co. has  
awarded three certificates to South  
Paris. Miss Isobel Dumas, senior in the  
high school, Miss Alice C. Dumas, who  
graduated, and Miss Elizabeth Cushman,  
a senior in the high school.

**South Paris.**  
Mr. and Mrs. Henry C. Robbins of  
Waban, Mass., were recent guests of Mr.  
and Mrs. Leslie L. Mason. Mr. and  
Mrs. Robbins spent the summer at  
Highland Lake. They will return to  
their home by way of the White  
Mountain, Lake Champlain and  
Lake George.

**South Paris.**  
Among the divorcee ladies entered in  
the superior court of Cumberland county  
last week was that of Frank P. Knapp  
and Mrs. Knapp. The divorce was granted  
by Judge D. W. Smith. The divorce was  
granted on the ground of desertion.  
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**South Paris.**  
Mr. and Mrs. Roland French were in  
Portland last week, where they  
visited Mr. French's parents, Mr.  
and Mrs. George French, and Mrs.  
French's mother, Mrs. Kate Porter.  
They were accompanied by Mr. and  
Mrs. E. D. Butts, who visited Mr. Butts'  
mother, Mrs. Phila Butts.

**South Paris.**  
All set for the fair dance Tuesday  
and Wednesday evening at the  
Hall. Dancing will begin at 8:30 o'clock  
each night. Shaw's Orchestra of six  
pieces will be the featured band.  
Pink Cosan, saxophone, and Mrs.  
Evans, violinist, will furnish music. Who  
will be the featured band? The  
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**South Paris.**  
The Whitman Reunion.  
Sept. 23 there occurred a very pleasant  
as well as unusual family reunion  
at the old Whitman homestead in Wood-  
stock. The reunion was held at the  
homestead of the late Mr. Whitman.  
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**South Paris.**  
A giant caterpillar sawgrass harvester  
was built that would work on a  
shallow water or traverse the soft mud  
where the water was insufficient. It  
was built by the late Mr. Whitman.  
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**South Paris.**  
The Whitman Reunion.  
Sept. 23 there occurred a very pleasant  
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**SOUTH PARIS.**  
Mrs. Nellie Brickett, who has been spending  
a few days in Portland.  
Ernest Crockett was in Portland on  
Monday and Tuesday.  
Mr. and Mrs. Leroy Titus were in  
Portland the first of last week.

**SOUTH PARIS.**  
Mrs. Helen Tyler of West Bethel  
visited her daughter, Mrs. Blon Brown, in  
this village last week.  
Mr. and Mrs. Henry Williams of  
Heron were guests of Mr. and  
Mrs. Thomas Oleg last week.

**SOUTH PARIS.**  
The stable at the Fred C. Graves & Co.  
store, located on Western Avenue  
is being converted into a tenement.  
Mrs. George Waterhouse of Wood-  
stock, who has been visiting her  
daughter, Mrs. N. H. is visiting her  
son, Mrs. Sarah Cummings, for a  
while.

**SOUTH PARIS.**  
Shaw's Orchestra will play to-night for  
a dance in West Poland Grange Hall,  
and on Tuesday, Sept. 18, at the  
West Bethel Grange hall after dinner  
and evening.

**SOUTH PARIS.**  
At the auction of the Mrs. Carrie  
Brickett, late of C. W. Bowker's, on  
Wednesday, the home place was sold  
to Frank A. Briggs, Mrs. Briggs' son, for  
\$400, and the wood lot to L. A. Brooks  
for \$500.

**SOUTH PARIS.**  
The Underwood Typewriter Co. has  
awarded three certificates to South  
Paris. Miss Isobel Dumas, senior in the  
high school, Miss Alice C. Dumas, who  
graduated, and Miss Elizabeth Cushman,  
a senior in the high school.

**SOUTH PARIS.**  
Mr. and Mrs. Henry C. Robbins of  
Waban, Mass., were recent guests of Mr.  
and Mrs. Leslie L. Mason. Mr. and  
Mrs. Robbins spent the summer at  
Highland Lake. They will return to  
their home by way of the White  
Mountain, Lake Champlain and  
Lake George.

**SOUTH PARIS.**  
Among the divorcee ladies entered in  
the superior court of Cumberland county  
last week was that of Frank P. Knapp  
and Mrs. Knapp. The divorce was granted  
by Judge D. W. Smith. The divorce was  
granted on the ground of desertion.  
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# Strand Theatre

SOUTH PARIS  
L. G. DUREPO, Res. Mgr.

## Program for Week of Sept. 10

The Strand is fortunate in having secured a fine program for "Fair Week." South Parisians shouldn't hesitate to advise visitors to visit Maine's finest small town theatre during this gala week.

Monday, Sept. 10, Matinee and Evening  
Wm. Fox presents

### WILLIAM RUSSELL "Boston Blackie"

This splendid melodrama based on prison reform was adapted from Jack Boyle's famous book, "The Water Cross." A fine picture with which to open the big week.

Sunshine Comedy—"Roaring Lions On a Steamship."  
JESOP'S FABLES.  
Prices, Matinee 10c and 25c. Evening 15c and 25c.

Tuesday, Sept. 11

### "What Wives Want"

Starring Ethel Grey Terry and Niles Welch  
A sensational picturization of the big problems of married life.  
Comedy—"Sweet and Pretty." International News.  
Prices 15c and 25c.

Wednesday, Sept. 12, Matinee and Evening

The melodramatic triumph of the season

LON CHANEY and VIRGINIA VALLI

### "THE SHOCK"

The tremendous sensations and countless surprises of this production lift it far above the average picture. Quoting The Milwaukee Sentinel: "One really lives the thrilling story. Chaney and Miss Valli have wonderful opportunities and they make the most of them. It is a spectacle one will remember." The picturization of San Francisco's great earthquake of 1906 is one of the finest features of this story.

At St. John in a Sunshine Comedy, "The Author."  
Topics of the Day.  
Matinee, 15c and 25c. Evening, 15c and 35c.

Thursday, Sept. 13

RALPH GRAVES and BESSIE LOVE

### "THE GHOST PATROL"

BY SINCLAIR LEWIS  
A romantic crook drama by the famous author of "Main Street."  
Comedy—"Smarty." Pathe Review.  
Prices 15c and 25c.

Friday, Sept. 14, Matinee and Evening  
Wm. Fox presents

TOM MIX assisted by the master horse TONY

### "Three Jumps Ahead"

A tale of the Western Plains where the best man wins.  
Chapter 8 of "The Oregon Trail."  
International News.  
Matinee 10c, 25c. Evening 15c, 25c.

Saturday, Sept. 15, Matinee and Evening

FRANKLYN FARNUM

### "SMILIN' JIM"

Here's another breezy story of the Golden West with Franklyn Farnum displaying the acting that has brought him to the front as a delineator of Western roles.

"FIGHTING BLOOD." Round 6. Every round is better than the previous ones. Gale Gleditsch the battle of his pugilistic career in this chapter. Don't miss it.

Featurette—"Babana Special."  
Matinee 10c and 25c. Evening 15c and 25c.

#### COMING NEXT WEEK

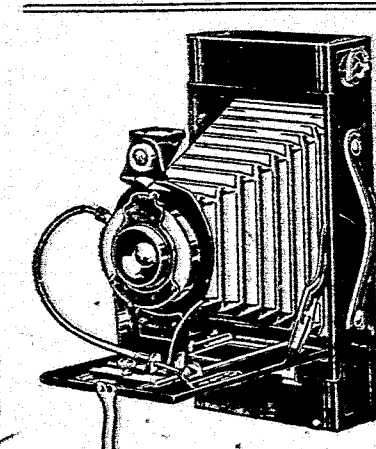
"Main Street."  
Herbert Rawlinson in "Fools and Riches."  
Max Linder in "The Three-Must-Get-Theres."  
Dustin Farnum in "The Buster."  
Charles Jones in "Skid Proof."

#### COMING SOON.

"Bishop of the Ozarks."  
Ben Turpin's Special Comedy, "The Shriek of Araby."  
Charles Ray in "The Girl I Loved."  
"Mothers-In-Law."

## The Kodak Store

If it isn't an Eastman, it isn't a Kodak



HEADQUARTERS FOR  
Eastman Kodaks  
and Supplies

Hills Jewelry Store

R. L. HUGHES, Prop.  
Watchmaker and Jeweler  
Fine Watch and Jewelry Repairing a  
specialty.  
Diamonds, Watches, Clocks,  
Jewelry Cut, Glass, Etc.  
Phone 120-2 Opera House Block NORWAY, ME.

## A. L. A. Service Station

Diamond, Empire, Oxford

Tires and Tubes, Cords and Fabric

Blow out patches, lace on patches, pumps, bulbs, Hassler shock absorbers, fan belts, radiator stop leak, running board mats, G. M. C. tires, oil cans and Ford parts.

We will do your work by the hour or job. All work guaranteed. We have a few second-hand cars for sale.

Hudson and Essex Sales and Service Station

## Stonybrook Garage

F. A. SHAW, Proprietor

Telephone 522-12

Garden and Bedding Plants, Tomato Plants, now ready.  
Asters, Salvias, Zinnias, Stocks, Calendulas, Cosmos,  
Geraniums, Vines, etc.

E. P. CROCKETT, Florist

Porter Street, South Paris. Tel. 38-3.

## HOMEMAKERS' COLUMN.

Correspondence on topics of interest to the ladies is solicited. Editor, HOMEMAKERS' COLUMN, Oxford Democrat, South Paris, Me.

### The Just-How Story of Baked Apples.

People living in localities where apples are abundant at practically all seasons may be inclined to discount their value and consider them common. This is unfortunate, for probably no one fruit lends itself to serving in more varied ways than does the apple. Baking apples is one of the most popular ways of serving them, and justly so, for they are suitable for breakfast, luncheon, or dinner, and when attractively served, never fail to make an appeal.

Baked Apples do not mean a dish always the same, for there are number of ways of varying this simple dish. The appearance of the finished dish depends primarily on the apple selected. Whatever way the apples are to be baked, they should be firm in texture, tart, and highly flavored, and if they are to be baked with the skins on, they should be of a bright red variety, such as Kings, Spitzenbergs, and the like.

Select then large, firm, red apples; core and pare them about one-third of the way down from the stem end. Place them in a casserole or any pan that can be closely covered. Pour over them a sirup made as follows: For every six apples, measure one cupful of sugar and one and one-half cupfuls of water and boil together for six minutes. Cover the apples closely and place them in a 400° oven or over a low gas flame, and allow them to cook until they are tender, yet firm and unbroken, basting frequently.

When cooked, remove the cover, fill the cavity of each apple with one teaspoonful of sugar, and sprinkle the top portion generously with sugar. Now place the apples under the flame of the broiler, and if you have no broiler, at the top of a very hot oven, for a few minutes until the sugar melts and coats the apples a golden brown. Remove immediately and allow to cool. Chill and serve with plain cream or topped with whipped cream or meringue browned slightly in the oven.

To vary the flavor, the centers may be filled with cinnamon and sugar mixed in the proportion of one-fourth teaspoonful of cinnamon to one-half cupful of sugar. Or the centers may be filled with seeded raisins or preserved ginger cut in bits, and spiced with lemon juice.

If you have apples which are not perfect for baking whole, yet of which the main part is in good condition, they may be utilized for baking. Following a slightly different procedure. Wash, quarter, and core the apples, removing of course any blemishes. For two quarts of quartered apples melt one-fourth cupful of butter and mix with three-fourths cupful of either white or brown sugar, as you prefer. Add this to the apples, mixing thoroughly. Now place the apples in a deep-dish or deep casserole and cover closely. Bake in a 400° F. oven for one hour, or until tender and rich in color. Serve these cold with meats.

At the Breakfast Hour.  
"Out of a good beginning cometh a good ending"—this is rather a familiar proverb. How well this bit of wisdom expresses the spirit with which every housewife should view her breakfast meal. For breakfast launches each and every day, and in planning the family menu, we should never fail to give this particular meal an added bit of thought that it may tempt even the most fickle appetite.

Simple though the breakfast may be, one should always plan to have a dainty table, well appointed. Attractive breakfast dishes are easily made, and they should always be spotlessly white. Since fruit is invariably included in one's menu, it may be used as a bit of color in the center of the table. A ray of color, whether fruit or flowers, should never be omitted at breakfast.

Most of the work of the world is accomplished on strength partially supplied by the breakfast meal, and yet too often business men and women start the day's work fortified with coffee and rolls. A great responsibility falls upon the shoulders of each housewife to plan such meals as will amply prepare her family for their daily work. A need of variety is her biggest problem. The variety of fruit procurable in the fall allows plenty of variety in planning the breakfast meal, and the wise housewife will take advantage of it. Below are a few suggestions for breakfast cereals which the average person likes. In serving these, we offer the suggestion that they be thoroughly heated, and crisped in the oven, and served piping hot. The result will be most pleasing.

Grapefruit Apple Sauce is particularly appetizing at breakfast time. Cut the skin of one grapefruit into narrow strips of convenient length and soak overnight in cold water to cover. Drain, cover with cold water, bring to the boiling point, drain again, and cover with fresh water. Cook gently for one hour. Pare, core, and quarter enough apples to fill a two-quart dish and add these to the grapefruit peel with two cupfuls of boiling water. Boil for fifteen minutes, then add two and one-half cupfuls of sugar and one-half teaspoonful of salt, and simmer gently for thirty minutes.

For Favorite Toast, served individually, bring one cupful of milk to the boiling point and into it dribble break one egg, poaching as though in water. As soon as the egg is done, remove it to one large slice of toast and add to the milk one-fourth teaspoonful of sugar, one-fourth teaspoonful of salt, one-eighth teaspoonful of pepper and one teaspoonful of butter. Pour this over the egg and toast, and if desired sprinkle a little grated cheese or minced parsley over the egg.

For Liver Fritters, put one pound of calves' liver, two large slices of bacon, and one-half a small onion through the meat-chopper. Season with one teaspoonful of salt, one-eighth teaspoonful of pepper, and one-fourth teaspoonful of celery salt. Beat one egg slightly, add one tablespoonful of flour, and combine with the meat mixture. Form into small round cakes and saute in hot fat. For Apricot Marmalade, which is delicious to serve at breakfast time, wash one pound of dried apricots carefully and soak two days in four cupfuls of water. At the end of this time add one cupful of canned pineapple liquor and cook gently for one hour. Then add eight cupfuls of sugar and one cupful of canned pineapple liquid in discs. Simmer gently for one-half hour or until the mixture will "jell" when tried on a cold plate. Pour into clean, hot, sterilized glass jars, and when thoroughly set, cover with paraffin.

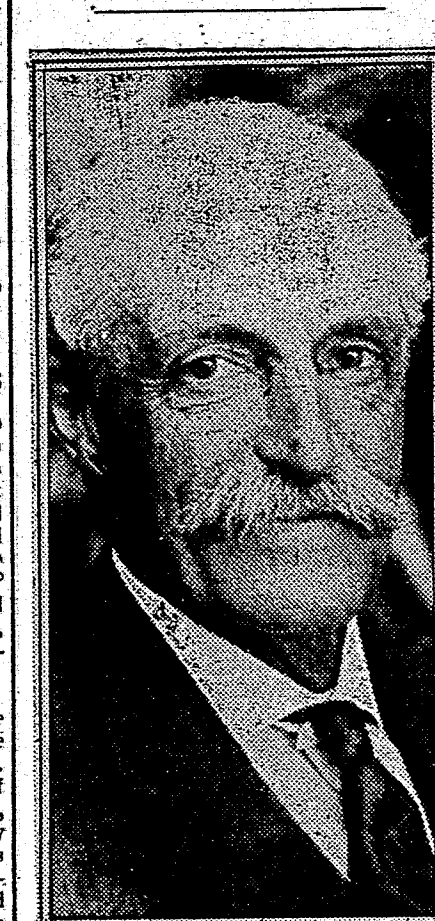
For Eggs Scrambled with Oatmeal, beat one tablespoonful of butter in a frying pan and add four eggs beaten slightly. Stir the egg mixture while cooking slowly, and when partially cooked, add one and one-half cupfuls of cooked oatmeal and stir until done. Season with one and one-half teaspoonfuls of salt and one-eighth teaspoonful of pepper.

For New Bran Muffins, combine two tablespoonfuls of peanut butter, one-fourth cupful of raisins, one-fourth cupful of molasses, and three-fourths cupful of cold water. Measure and sift together one cupful of bread flour, one cupful of bran, one teaspoonful of soda, one teaspoonful of baking powder, and one-half teaspoonful of salt. Add to the first mixture with one tablespoonful of older vinegar and beat up well. Last, fold in one egg-white beaten stiff and pour into a well-greased muffin pan. Bake at 400° F. for about 25 minutes.

For Fried Liver-Wurst fry one-fourth pound of sliced bacon until crisp, pouring off the fat as the bacon fries, and remove to a hot platter. Fry the four fat apples without paring and cut these and one-half pound of smoked liver-wurst into slices about one-fourth inch thick. Fry each slice in cornmeal and fry slowly in the hot bacon fat. Serve with overlapping apple rings surrounding the meat and bacon.

For Scrambled Eggs in New Style, melt two tablespoonfuls of butter in a frying pan. Mince one medium-sized onion and cook in the melted butter until tender and deliciously browned. Meanwhile chop one-half a green pepper and one minced tomato and add to the onion mixture. Mix well and then add three cupfuls of milk, stirring until thoroughly mixed. Add two eggs, until the yolks and whites are combined, and add to the mixture. Cook over a slow fire while stirring constantly until the eggs are creamy. Season with one teaspoon-

ful of salt and one-fourth teaspoonful of pepper. Serve at once on buttered toast.  
For Bacon and Potato Omelet, dice Bacon, measuring one-half cupful, place in a frying pan together with one cupful of cold potatoes, chopped fine, and fry together until the potatoes are delicately browned and the bacon is crisp. Separate four eggs, beat the yolks till creamy and add the whites which have been beaten until stiff. Add one-half teaspoonful of salt, one-eighth teaspoonful of pepper, fold into potato mixture, and cook gently like an omelet until set, serve hot.



Governor Pinchot.

Gifford Pinchot, governor of Pennsylvania, who is at the request of President Coolidge endeavoring to settle the coal strike by acting as mediator between the two parties. This is a real head-man's job as mediation, it is hardly necessary to remark, is about as acceptable to both parties as a dose of castor oil to a sick child.

## To most everybody 30 x 3 1/2 means USCO

NATURALLY USCO'S could hardly have delivered such money's worth—tire after tire—without making a clean sweep.

It's been a pretty performance—every time—no two opinions about that.

And no two opinions about what tire to get again after a man has once used USCO.

United States Tires are Good Tires



Where to buy U.S. Tires

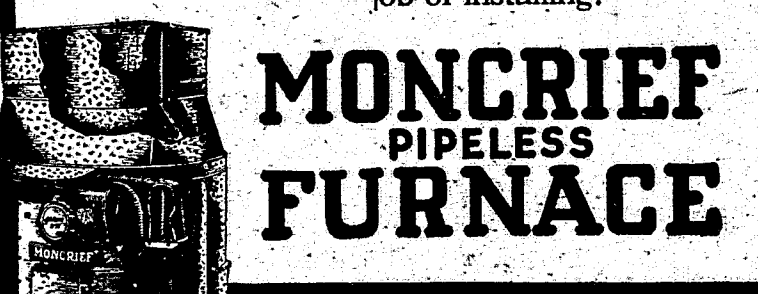
RIPLEY & FLETCHER CO., South Paris  
STEPHEN DAVIS & SON, West Paris  
G. W. JEWELL, West Paris  
G. A. SMITH, West Paris

## Less Smoke More Heat

Less smoke rolls out of the chimney, more heat rolls into the rooms of the house heated with a Moncrief Pipeless Furnace. That means more comfort for you, more money in your pocketbook.

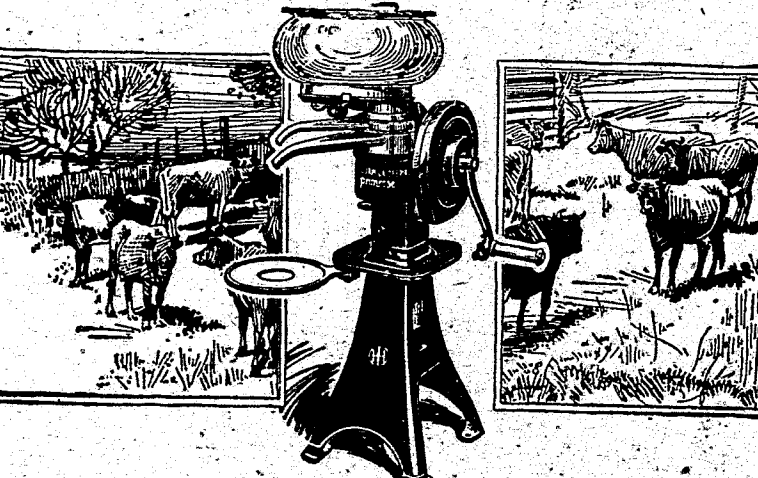
The perpendicular, two-piece firepot,—the corrugated side feed section,—and long fire-travel radiator, are designed to get more heat from your fuel.

We thoroughly believe in the Moncrief Pipeless Furnace and know it will give you satisfaction. We guarantee a good job of installing.



MONCRIEF  
PIPELESS  
FURNACE

W. K. CLIFFORD,  
South Paris.



Don't fail to see the new  
Ball Bearing Primrose

A. W. Walker & Son,  
SOUTH PARIS, MAINE.

## Will Rogers

The famous cowboy humorist of the stage and screen is making the biggest hit of his career with the series of weekly humorous letters, telling about famous people, his life, his most and read about—appearing exclusively in the

## Boston Sunday Globe

Order the Boston Sunday Globe regularly from your newsdealer or newsboy.

Bankrupt's Petition for Discharge.  
In the matter of EMILE J. ROY, Bankrupt.  
In Bankruptcy.

To the Hon. JOHN A. TREMPER, Judge of the District Court of the United States for the District of Maine.

EMILE J. ROY of Bangor, in the County of Oxford and State of Maine, in said District, and County, do hereby certify that on the 15th day of January, last past, he was duly adjudged bankrupt, and that he has duly surrendered all his property and rights of property, and has fully complied with all the requirements of said Act and of the orders of Court touching his bankruptcy.

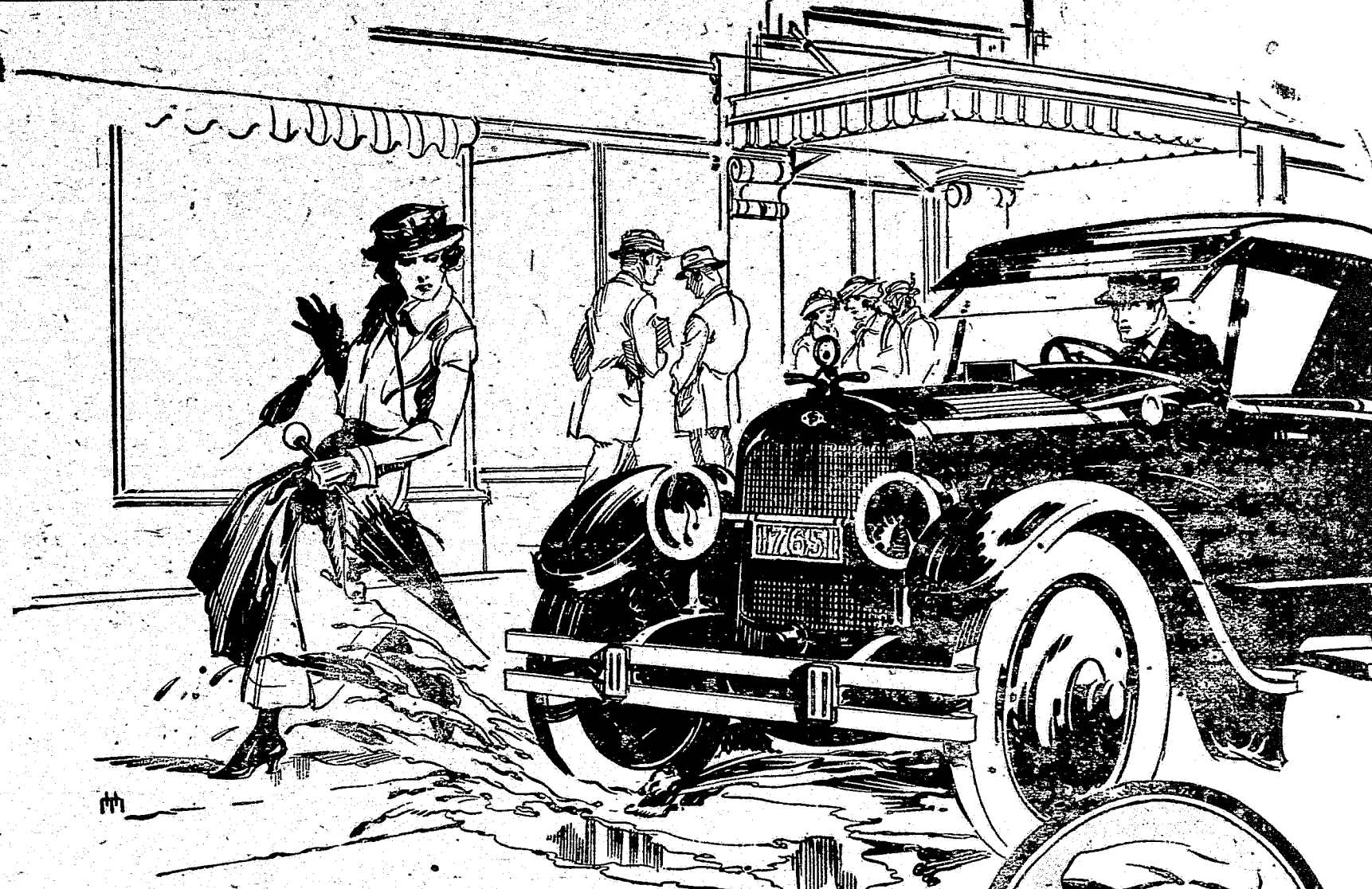
Wherefore he prays, that he may be decreed by the Court to have a full discharge from all debts provable against his estate under said bankruptcy Act, except such debts as are excepted by law from such discharge.

Dated this 31st day of August, A. D. 1923.  
EMILE J. ROY, Bankrupt.

ORDER OF NOTICE THEREON.

On this 31st day of August, A. D. 1923, on reading the foregoing petition, filed by EMILE J. ROY, before said Court at Portland, in said District, at 10 o'clock in the forenoon, and that notice thereof be published in said District, and that the Clerk shall send by mail to all known creditors copies of said petition, and the order, addressed to them at their places of residence as follows:

Witness the Hon. JOHN A. TREMPER, Judge of said District Court, and the seal thereof, at Portland, in said District, on the 28th day of August, A. D. 1923.  
JOHN F. KNOWLTON, Clerk.  
A true and correct copy of the foregoing is hereby certified to by me.  
JOHN F. KNOWLTON, Clerk.



## A Little Talk On Courtesy

By THE VETERAN MOTORIST

EVERY motorist who prides himself on being a better-than-average driver knows how important the matter of courtesy is. A whole flock of seemingly little things distinguish really good drivers from only average or fair ones.

Consideration for pedestrians, especially those on the sidewalk, is one of those little things. How often you see a driver go breezing up close to the curb full speed right through a puddle of water. He could have avoided it. But no, he has that darned, "don't care" habit, and a woman has a new dress or expensive cleaning job to pay for. I don't get sore very often. But that particular kind of thoughtlessness always gives me a sharp pain under the collar.

It doesn't cost a red cent to be courteous, and it pays big in the self-respect you get out of it—always.

**SOCONY**  
GASOLINE & MOTOR OIL

Uniform Quality  
Best Results

STANDARD OIL CO. OF NEW YORK  
26 Broadway

## Why You Should Think Before You Vote October 15 on the 48-Hour Law

On this day we either do or do not commit Maine to a law that makes it illegal for a woman to work more than 8-hours in any one day or more than 48-hours in any one week.

VOTE AGAINST IT FOR THE FOLLOWING REASONS:

1. It will tend to drive our factories and shoe-shops out of Maine. It will harass and complicate the Agricultural interests in Maine. It will interfere with continuous employment in every industry in the State. IT WILL DAMAGE MAINE.
2. Only two industrial states in the Union have any such law. Our cotton mills are moving to the South, where they can work SIXTY HOURS A WEEK.
3. IT WILL MAKE IT IMPOSSIBLE FOR MANY INDUSTRIES TO EMPLOY WOMEN AT ALL. Where there are certain seasons of RUSH WORK, as in shoe shops, in which women are largely employed, it is essential that women have the right to work extra time. They can not do so under this law. If they do so they are liable to punishment. They are certain to be displaced by men as they have in Massachusetts to so large an extent.
4. The present hour-of-labor laws are reasonable and work no hardship. THERE HAS NEVER BEEN ANY COMPLAINT ON THE PART OF WOMEN.
5. The passage of such a law for Maine is a DISCRIMINATION AGAINST MAINE INDUSTRIES, in favor of other states.
6. Any such law when passed should apply to ALL STATES ALIKE, not to a state whose industries are shipping and whose struggle in competition is weakened by distance from market; extra freight and shipment rates and cost of coal and materials.
7. WOMEN SHOULD HAVE AN EQUAL CHANCE WITH MEN TO EARN A LIVING. The foundation of the proposition to limit them and not limit men is weak; the proposal is unjust. "GIVE THE GODDESS OF LIBERTY A MAN'S CHANCE."

## Vote Against This Discriminatory Law on October 15, Mark Your Ballot "No"

(Signed)

Enlarged Committee Associated Industries of Maine  
L. M. Carroll, Norway, Maine, Chairman.

You CAN  
Enjoy  
Your Meals  
—take

Posters

That are effective and artistic, are those we print at the Democrat office. Try us.

NOTICE.  
In the District Court of the United States for the District of Maine.  
In the matter of FRANK G. GOLDTHWAITE, in Bankruptcy.  
Of Bangor, in the County of Oxford and State of Maine.  
Notice is hereby given that on the 28th day of August, A. D. 1923, the said FRANK G. GOLDTHWAITE was duly adjudged bankrupt, and that the first meeting of his creditors will be held at the office of the Referee, No. 49 Market Square, South Paris, Maine, on the 15th day of September, A. D. 1923, at 10 o'clock in the forenoon. At which time the said creditors may attend, prove their claims, appoint a trustee, examine the bankrupt, and transact such other business as may properly come before said meeting.  
South Paris, Aug. 31, 1923.  
WALTER L. GRAY, Referee in Bankruptcy.

NOTICE.  
In the District Court of the United States for the District of Maine. In Bankruptcy.  
In the matter of WALTER L. NEWCOMB, in Bankruptcy.  
Of Lovell, in the County of Oxford and State of Maine.  
Notice is hereby given that on the 28th day of August, A. D. 1923, the said WALTER L. NEWCOMB was duly adjudged bankrupt, and that the first meeting of his creditors will be held at the office of the Referee, No. 49 Market Square, South Paris, Maine, on the 15th day of September, A. D. 1923, at 10 o'clock in the forenoon. At which time the said creditors may attend, prove their claims, appoint a trustee, examine the bankrupt, and transact such other business as may properly come before said meeting.  
South Paris, Aug. 31, 1923.  
WALTER L. GRAY, Referee in Bankruptcy.